

BEEF CUTS

FOR FOODSERVICE

CHUCK

CHUCK ROLL

116A Beef Chuck, Chuck Roll

ORDER SPECIFICATIONS

- Quality grade
- Different arm length portion exclusions - ventral cut
- Removal of *Subscapularis*

Cooking method: Moist heat



CHUCK EYE (DELMONICO) STEAK

1116D PSO:1 Beef Chuck, Chuck Eye Roll Steak, Boneless

ORDER SPECIFICATIONS

- Prepared from item 1116D
- Quality grade
- Thickness or portion weight
- Tied or netted
- *Longissimus dorsi* muscle must be on one side of the steak

Cooking method: Dry heat



COUNTRY-STYLE RIBS

1116D PSO:2 Beef Chuck, Chuck Eye Roll Steak, Boneless

ORDER SPECIFICATIONS

- Prepared from item 1116D
- Quality grade
- Portion weight

Cooking method: Moist or moist then dry heat



DENVER STEAK

1116G Beef Chuck, Under Blade, Center-Cut Steak

ORDER SPECIFICATIONS

- Prepared from item 1116G
- Quality grade
- Thickness (optimal thickness 3/4")
- Removal of connective tissue – denuded
- Benefits from tenderization
- Recommend 21 day aging

Cooking method: Dry heat



SHOULDER (CLOD)

114 Beef Chuck, Shoulder Clod

ORDER SPECIFICATIONS

- Quality grade
- Long or short cut
- Removal of *Teres major*
- Removal of *Infraspinatus*

Cooking method: Moist heat



RANCH STEAK

1114E PSO:1 Beef Shoulder, Arm Steak, Boneless

ORDER SPECIFICATIONS

- Prepared from item 1114E PSO:1
- Quality grade
- Removal of connective tissue – denuded
- Removal of elbow tendon
- Thickness or portion weight

Cooking method: Dry heat



FLAT IRON

114D PSO:1 Beef Chuck, Shoulder (Clod), Top Blade

ORDER SPECIFICATIONS

- Quality grade
- Removal of internal and external connective tissue – denuded
- Specify 1114D for portions
- Portion weight

Cooking method: Dry heat



PETITE TENDER

114F PSO:1 Beef Chuck, Shoulder Tender (IM)

ORDER SPECIFICATIONS

- Quality grade
- Removal of connective tissue – denuded
- Specify 1114F for portioned medallions

Cooking method: Dry heat



AMERICA'S BEEF ROAST

116D Beef Chuck, Chuck Eye Roll

ORDER SPECIFICATIONS

- Tied or netted
- Should be practically free of fat

Cooking method: Dry heat



RIB

RIB ROAST

109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)

ORDER SPECIFICATIONS

- Quality grade
- Fat cover
- Weight range
- No surface fat present
- Length of tail (lip)
- Never tied or netted

Cooking method: Dry heat



RIB STEAK

1103 Beef Rib, Rib Steak, Bone In

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)

Cooking method: Dry heat



COWBOY STEAK

1103B Beef Rib, Rib Steak, Frenched, Bone In

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of bone

Cooking method: Dry heat



RIBEYE, BONELESS

112A Beef Rib, Ribeye, Lip-On

ORDER SPECIFICATIONS

- Quality grade
- Fat cover
- Length of tail (lip)
- Weight range
- Tied or netted

Cooking method: Dry heat



RIBEYE STEAK

1112A Beef Rib, Ribeye Steak, Lip-On, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Length of tail (lip)

Cooking method: Dry heat



RIBEYE ROLL STEAK

1112 Beef Rib, Ribeye Roll Steak, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Removal of the tail (lip)

Cooking method: Dry heat



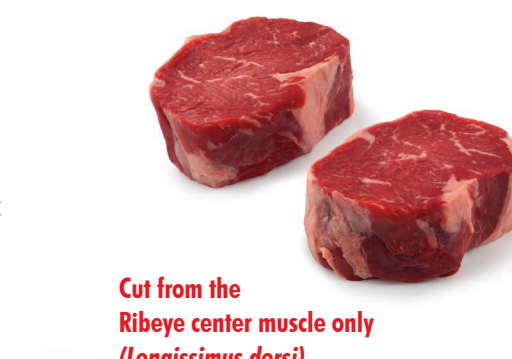
RIBEYE FILET

1112C Beef Rib, Ribeye Steak

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat

Cooking method: Dry heat



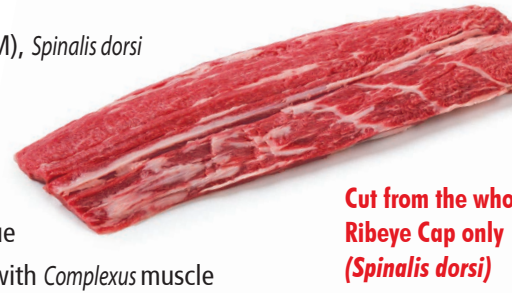
RIBEYE CAP

112D Beef Rib, Ribeye Cap (IM), *Spinalis dorsi*

ORDER SPECIFICATIONS

- Quality grade
- Portion weight
- Removal of connective tissue
- Specify PSO:1 to purchase with Complexus muscle

Cooking method: Dry heat



RIBEYE CAP STEAK

1112D Beef Rib, Ribeye Cap Steak (IM)

ORDER SPECIFICATIONS

- Quality grade
- Portion weight
- Removal of connective tissue
- Also known as *Spinalis dorsi*

Cooking method: Dry heat



BACK RIBS

124 Beef Rib, Back Ribs

ORDER SPECIFICATIONS

- Chine and thoracic vertebrae removed
- Whole or half
- Portioned by number of rib bones

Cooking method: Moist or dry heat



BRISKET

WHOLE BRISKET

120 Beef Brisket, Deckle-Off, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Removal of brisket point
- Removal of surface fat
- Removal of connective tissue – denuded
- Specify 119 to purchase with deckle-on

Cooking method: Moist or dry heat – indirect grill



PLATE

SHORT RIBS

123 Beef Short Ribs

ORDER SPECIFICATIONS

- Quality grade
- Specify raw material source: 123A, 123B, or 123C
- Specify 123D to purchase boneless
- Thickness of surface fat
- Specify "Flanken Style" for portions cut at right angle to rib bones
- Specify width of cut
- Specify number of ribs per portion

Cooking Method: Dry heat for thinner cuts, Moist heat for thicker cuts



LOIN

SHORT LOIN

174 Beef Loin, Short Loin, Short-Cut

ORDER SPECIFICATIONS

- Quality grade
- Length of tail
- Thickness of surface fat
- Weight range

Cooking method: Dry heat



PORTERHOUSE STEAK

1173 Beef Loin, Porterhouse Steak

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length

Cooking method: Dry heat



T-BONE STEAK

1174 Beef Loin, T-Bone Steak

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length

Cooking method: Dry heat



STRIP STEAK

1179 Beef Loin, Strip Loin Steak, Bone In

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1179A to purchase center-cut

Cooking method: Dry heat



STRIP LOIN

180 Beef Loin, Strip Loin, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Weight range

Cooking method: Dry heat



STRIP STEAK, BONELESS

1180 Beef Loin, Strip Loin Steak, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Tail length
- Specify 1180A to purchase center-cut

Cooking method: Dry heat



STRIP FILET

1180B Beef Loin, Strip Loin Steak, Split, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat

Cooking method: Dry heat



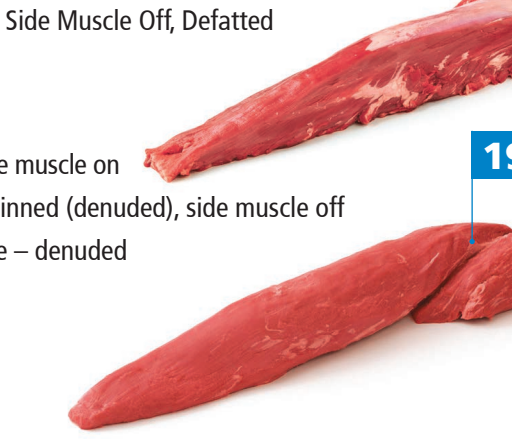
WHOLE TENDERLOIN

189 Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted

ORDER SPECIFICATIONS

- Quality grade
- Specify 189B to purchase side muscle on
- Specify 190A to purchase skinned (denuded), side muscle off
- Removal of connective tissue – denuded
- Weight range

Cooking method: Dry heat



TENDERLOIN FILET (FILET MIGNON)

1190A Beef Loin, Tenderloin Steak, Side Muscle Off, Skinned

ORDER SPECIFICATIONS

- Quality grade
- Specify 1189A to purchase defatted, side muscle on
- Specify 1190 to purchase defatted, side muscle off
- Thickness or portion weight

Cooking method: Dry heat



SIRLOIN

TOP SIRLOIN

184 Beef Loin, Top Sirloin Butt, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness of surface fat
- Weight range

Cooking method: Dry heat



TOP SIRLOIN STEAK

1184 Beef Loin, Top Sirloin Butt Steak, Boneless

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Thickness of surface fat
- Specify 1184A to purchase without the *Gluteus accessorius* and *Gluteus profundus*
- Specify 1184B to purchase center-cut (Cap off) – *Gluteus medius* muscle only

Cooking method: Dry heat



TOP SIRLOIN FILET

184F Beef Loin, Top Sirloin Butt Steak, Center-Cut, Seamed, Dorsal Side, Boneless (IM)

ORDER SPECIFICATIONS

- Quality grade
- Thickness or portion weight
- Tied or netted

Cooking method: Dry heat



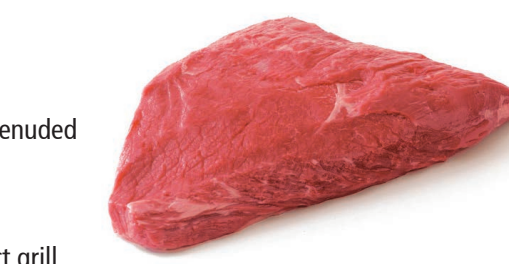
SIRLOIN CAP (COULOTTE)

184D Beef Loin, Top Sirloin, Cap (IM)

ORDER SPECIFICATIONS

- Quality grade
- Removal of connective tissue – denuded
- Thickness of surface fat
- Portion weight

Cooking method: Dry heat – indirect grill



COULOTTE STEAK

1184D Beef Loin, Top Sirloin Cap Steak, Boneless (IM)

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Cut against the direction of the muscle fiber
- Thickness or portion weight

Cooking method: Dry heat



STEAK

1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak (IM)

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Thickness or portion weight
- Specify 185B to purchase whole
- Benefits from tenderization

Cooking method: Dry heat



TRI-TIP

185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Defatted, Boneless (IM)

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Thickness of surface fat
- Weight

Cooking method: Dry heat – indirect grill



1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted (IM)

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Specify 1185C to purchase with surface fat
- Thickness of surface fat
- Thickness or portion weight
- Cut against the direction of the muscle fiber

Cooking method: Dry heat



SIRLOIN BAVETTE

185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless (IM)

ORDER SPECIFICATIONS

- Quality grade
- Removal of fat
- Removal of connective tissue – denuded
- Cut against the direction of the muscle fiber
- Specify 1185A to portion
- Benefits from tenderization

Cooking method: Dry heat



ROUND

STEAMSHIP ROUND

166B Beef Round, Rump and Shank Partially Off, Handle On

ORDER SPECIFICATIONS

- Quality grade
- Removal of shank meat
- Thickness of surface fat
- Portion weight: 30 to 50 pounds

Cooking method: Dry heat – roast



TOP ROUND